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HISTORICAL RALEIGH COOK BOOK

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Historical Raleigh



COOK
BOOK

#1

Historical Raleigh Cook Book

BOOK NUMBER ONE

Published in connection
with our
First Anniversary

Autograph Copy
J. C. Knowles

J. C. Knowles, Director
HISTORICAL RALEIGH, INC.

PLAIN CAKE

3 c. sugar
1/2 c. Crisco
1 c. milk
1 tsp. flavoring

1/2 lb. butter
5 lg. or 8 sm. eggs
3 c. flour (plain or cake)

Cream shortening with sugar, adding eggs 1 at a time, beating well. Then add milk and flour alternately. Bake 1 1/2 hours at 350 degrees, starting in cold oven.

SOUR CREAM CAKE

1/2 lb. butter
6 eggs
1/2 tsp. baking powder

3 c. sugar
3 c. sifted cake flour
1 c. sour cream

Cream butter and sugar well. Alternate flour, 6 eggs. Mix well. Add sour cream and 2 tablespoons of flavoring. Line bottom of stem baking pan. Bake 1 3/4 hours at 325 degrees. Lemon is the best flavoring.

LEMON CAKE

1 box cake mix
(Lemon Flake)
2/3 c. water

1 box lemon Jello
2/3 c. Mazola oil
4 eggs

Cook in loaf pan 45 minutes at 350 degrees. Mix 1/2 pound sugar and juice of 2 lemons. Pour over cake while hot.

PETER PAN CAKE

1 1/2 c. sugar
1 tsp. soda
1 c. butter
1 1/3 c. buttermilk

3 eggs
3 tsp. cocoa, rounded
2 c. flour
1 tsp. vanilla

Cream sugar and butter. Add eggs, one at a time. Sift cocoa with flour and soda. Add milk and flour alternately. Line 3 9" cake pans with paper and bake at 325 degrees until done.

FILLING

1 1/2 c. sugar
1 lb. coconut
1 c. chopped pecans

18 marshmallows
1 c. milk

Combine sugar and milk, let come to a boil. Add other ingredients. Stir until cool enough to spread.

SPICE CAKE

3 layers	1 tsp. nutmeg
3 eggs	1 tsp. soda
2 c. sugar	2 tsp. allspice
2 c. flour	2 tsp. cloves
1/2 c. or 1 stick butter	2 tsp. cinnamon
1 c. buttermilk	1 tsp. salt
	1 tsp. vanilla

Cream butter and sugar, add eggs, that have been beaten. Sift spices and soda with flour 2 or 3 times. Add alternately with milk and beat well. If batter is too thick add a small amount of water to thin. Bake at 350 degrees until done.

LEMON JELLO CAKE

1 pkg. lemon Jello	1 c. boiling water
1 box Duncan Hines yellow cake mix	4 eggs
1 tsp. lemon extract	3/4 c. salad oil

Dissolve package of lemon Jello in 1 cup boiling water. Add 1 box Duncan Hines yellow cake mix, 4 eggs, 3/4 cup salad oil and 1 teaspoon lemon extract. Beat until smooth. Bake 1 hour in tube cake pan, 350 degrees. Glaze while warm use juice of 1 lemon and 1 cup powdered sugar.

SUNBEAM PARTY CAKE

2 1/4 c. sifted cake flour	3 tsp. double acting baking powder
3/4 tsp. salt	1 1/3 c. sugar
1/2 c. shortening, soft	1/3 c. chopped maraschino cherries, 4 oz. bottle, well drained
4 egg whites, unbeaten	

Have shortening, eggs and milk at room temperature. Grease 2 deep 8" layer cake pans and sprinkle with flour. Preheat oven to 350 degrees. Sift flour, and drain cut cherries. Sift into large bowl flour, baking powder, salt and sugar. Add shortening and milk. Beat on #3 speed for 2 minutes, scrape bowl, stop mixer scrap beaters and bowl. Add egg whites, beat 2 minutes on #3 speed, scraping bowl while beating. Add cherries. Fill each pan 1/3 full of batter, sprinkle 1/2 of cherries over batter, then add remaining batter and sprinkle remaining cherries on top. Bake at 350 degrees for 35 minutes. Remove from pans. Cool and ice with whipped cream or other desired topping. Sprinkle with coconut and garnish with halves of maraschino cherries. Makes 1 medium size cake.

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C. Knowles

APPLESAUCE CAKE

1 c. butter
2 c. cooked apples
1 tsp. soda in apples
5 eggs
2 c. sugar

1 1/2 c. English walnuts
1 lb. flour
1 tsp. cinnamon
1 tsp. allspice
2 c. raisins

FILLING

1 lg. coconut
3 c. sugar

2 c. raisins
1 1/4 c. water

Cook sugar until it spins a thread. Add raisins and coconut.

FRESH APPLE CAKE

1 1/2 c. Wesson oil
1 tsp. vanilla
3 eggs
3 c. plain flour
2 c. sugar

1 tsp. soda
1 tsp. salt
1 c. chopped pecans
3 c. chopped raw apples

Blend Wesson oil, sugar and eggs well. Sift flour, soda and salt together. Add to sugar mixture at intervals. Add vanilla. Peel and chop apples and add at once to prevent browning. Bake in a greased tube pan for 1 hour and 15 minutes at 350 degrees. After cake is done and still warm, pour topping over top of cake.

TOPPING

1 stick butter
1 c. brown sugar

1/4 c. milk
1 tsp. vanilla

Cook 3 minutes, pour over hot cake.

PRUNE CAKE

4 tbsp. butter
2 c. sugar
2 c. prunes, cooked
1 tbsp. cloves
1 tbsp. cinnamon
4 eggs

1 c. raisins
1 c. prunes juice
2 tsp. soda, dissolved
in juice
2 1/2 c. straight flour

Cream butter and sugar, add eggs, one at a time, add prunes that have been cut in small pieces from the seeds. Mix cloves and cinnamon in flour and sift. Dissolve soda in juice and add to other mixture. Add raisins. Bake at 300 degrees 1 hour.

FRESH PEACH PIE

1 qt. sliced peaches
3/4 c. water
3 tbsp. cornstarch
1 tbsp. lemon juice
1 tbsp. butter

pinch salt
1 c. sugar
1 baked 9" pie shell
whipped cream

Cut up 1 cup peaches, add water and cook 4 minutes. Mix sugar and corn starch add to fruit mixture and cook till clear and thick. Add butter, lemon juice and salt. Cool. Place remaining peaches in baked pie shell. Pour cooked fruit over. Chill. Top with whipped cream and few peach slices.

APPLE PIE

5 to 6 tart cooking apples
1 c. light brown sugar
1 tsp. nutmeg
1/8 tsp. salt

2 tbsp. tapioca
2 tbsp. water
2 tbsp. butter
1 pkg. prepared pie crust
mix

Peel and quarter apples into a saucepan. Cut each into about 4 pieces, add 2 tablespoons water, simmer until tender, about 5 minutes. Line 9" pie pan with 1/2 pastry and fill with apples. Combine remaining ingredients and sprinkle on apples. Dot with butter. Adjust top crust with 6 vents, trim and seal edges. Bake in 400 degree oven for 30 minutes or until golden brown.

SWEET POTATO PIE

6 to 8 med. potatoes, mashed
1 1/2 to 2 c. sugar
1/2 can evap. milk, lg.
1/2 stick marg.
cinnamon and sugar for top

3 eggs
1 tsp. vanilla & lemon
sm. amt. ground nutmeg
1/2 tsp. salt

Mix, pour into an uncooked pie crust. Sprinkle top with cinnamon and sugar and dot with lumps of butter. Bake 30 to 40 minutes in a medium oven.

COCONUT PIE

3 eggs
1 c. sugar
1 c. milk

1 1/2 tsp. vanilla
1 sm. can coconut
pinch salt

Beat eggs, add sugar, beat until creamy, add milk, vanilla and coconut. Pour into uncooked pie shell until golden brown. Oven 375 degrees.

RAISIN NUT PIE

2 eggs, well beaten
1 c. sugar
1/2 c. marg.
1/2 c. raisins

1/2 c. pecans
1 tsp. vanilla
1 tsp. vinegar

Let raisins steep in 1/2 cup water. Put above mixture in unbaked pie crust and bake for 35 to 40 minutes at 350 degrees.

BUTTERSCOTCH PIE

1 c. brown sugar
2 tbsp. cornstarch
1/4 tsp. salt
1 1/2 c. milk

2 egg yolks, beaten
2 egg whites, beaten
1 tsp. sugar

Mix dry ingredients, add milk and egg yolks slowly. Cook over low heat until thick, stirring constantly. Cool slightly, pour into pastry shell. Top with meringue. Bake in 325 degree oven for 15 minutes or until brown.

CHOCOLATE MERINGUE PIE

1/2 c. sugar
1/4 c. flour
1/8 level tsp. salt
2 sqs. melted choc. or 2 level
tbsp. cocoa

2 egg yolks, well beaten
1 tsp. vanilla
2 c. milk

Mix the sugar, flour and salt in the upper part of the double boiler. Add the milk and egg yolks and cook slowly over hot water until the mixture is thick and creamy. Add melted chocolate or cocoa, cook, stirring constantly until well mixed, about 2 minutes. Add the vanilla, mix well and pour into baked pie shell. Use egg whites for making meringue for the teaspoon use only 2 tablespoons confectioners sugar in egg whites to make meringue. Pie shell: 1 c. flour, 1/4 level tsp. salt, 1/3 c. lard or shortening, cold water, about 4 tbsp.

SOUTHERN PECAN PIE

3 eggs
1 c. dark corn syrup
1 c. pecan halves

2/3 c. sugar
1/3 c. melted butter
1 9" unbaked pastry shell

Beat eggs thoroughly with sugar, dash salt, corn syrup and melted butter. Add pecans. Pour into unbaked pastry shell. Bake in moderate oven, 350 degrees 50 minutes or till knife inserted halfway between outside and center of filling comes out clean.

FRUIT COCKTAIL PIE

1 c. flour
1 c. sugar
1 tsp. soda

2 c. fruit cocktail
1 tsp. salt
1 beaten egg

Sift dry ingredients. Mix until crumbly. Add 2 cups fruit cocktail, drained. Pour into greased 9" pan. Sprinkle with brown sugar and chopped nut meats. Bake 1 hour at 300 degrees. Serve warm with whipped cream or ice cream.

CHOCOLATE PIE

2/3 c. sugar
2/3 tsp. salt
2 2/3 tbsp. cornstarch
1/3 tbsp. flour
2 2/3 sqs. choc.

2/3 tbsp. butter
1 1/3 tsp. vanilla
3 egg yolks
2 2/3 c. milk

Mix sugar, salt, cornstarch, flour and cut up chocolate in top of double boiler. Stir in milk. Bring to boil over low heat, and boil 3 minutes, stirring constantly. Remove from heat. Stir a little of the hot mixture into slightly beaten egg yolks, then blend into hot mixture. Place over boiling water, and cook 10 minutes, stirring occasionally. Blend in butter. Cool thoroughly. Blend in vanilla. Pour into cooled baked pie shell. Finish with meringue or whipped cream.

PUMPKIN PIE

1/2 c. butter
1 c. sugar
1/2 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg

1 1/2 c. cooked pumpkin
2 eggs
1 1/2 tbsp. cornstarch
1 c. rich milk

Cream butter. Into this add pumpkin, salt, sugar, beaten egg yolks and spice. Beat in cornstarch and add milk. Fold in stiffly beaten egg whites and pour into pastry. Bake until firm in hot oven, about 400 degrees.

OSAGA PIE

1 egg, beaten
2/3 c. sugar
1 tbsp. flour
1/2 tsp. baking powder

pinch of salt
1 c. diced apples
1/4 c. chopped nuts

Beat the egg. Sift dry ingredients together and add to the beaten egg. Fold in apples and nuts. Pour into greased and floured plate. Bake at 350 degrees for 30 minutes. Garnish with whipped cream or ice cream.

PUMPKIN PECAN PIE

3 eggs	1/2 c. cooking syrup
1 c. sugar	1 tsp. vanilla
1 c. canned pumpkin	1/2 tsp. cinnamon
1 c. chopped pecans	1/4 tsp. salt

Combine eggs, pumpkin, sugar, corn syrup, vanilla, cinnamon, salt and mix well. Pour into unbaked pastry shell. Top with chopped pecans. Bake in oven 350 degrees, about 40 minutes or until knife inserted in center comes out clean. Chill. Served topped with whipped cream. Makes one 9" pie.

PINEAPPLE CHIFFON PIE

1 pkg. lemon Jello	1 2/3 c. pineapple juice
2 eggs	1 c. sugar
1 lg. can evap. milk	

Beat eggs and sugar together. Add juice and boil 3 minutes. Add Jello. When cool fold in 1 large can evaporated milk, whipped stiff. Pour in pie shell and place in refrigerator until set.

PEACH CRISP

1 c. flour	1 tsp. baking powder
1 c. granulated sugar	brown sugar
butter	1 egg
8 or 10 peaches	

Grease baking dish well with butter. Slice generous layer of peaches on bottom, cover with brown sugar and dot with butter. Mix flour, sugar and baking powder. Add eggs and stir until crumbly. Spread over top of fruit. Bake 45 minutes at 350 degrees.

OLD FASHIONED LEMON PIE

7 eggs	3 1/2 c. sugar
1/4 lb. butter or oleo, melted	6 lemons, strained juice
2 lg. pie shells or 3 sm. pie shells (unbaked)	

Beat whole eggs, until thoroughly mixed. Stir in sugar, melted butter and lemon juice. Bake in a slow oven, 300 degrees, until filling sets and top is lightly browned. Test with knife blade or toothpick as you would for baked custard.

PORK CHOPS

4 lg. pork chops
mustard

1 can cream mushroom
soup

Spread mustard on both sides of pork chops with pastry brush. Brown until almost done. Place in baking dish; pour cream of mushroom soup (mixed with 1 can of water) over pork chops. Bake at 350 degrees for 1/2 hour. Garnish with paprika.

BEEF AND POTATO LOAF

4 c. raw potatoes, thinly sliced
1 tbsp. finely chopped onion
1 tsp. salt
1/8 tsp. pepper
1 tsp. parsley flakes
1 lb. ground beef
1/4 onion, chopped
1/8 tsp. pepper

3/4 c. evap. milk
1/2 c. soda cracker
crumbs or uncooked
rolled oats
1/4 c. catsup or chili
sauce
1 tsp. salt

Arrange potatoes in greased baking dish and sprinkle with salt, pepper, onion and parsley. Combine remaining ingredients and spread over potatoes. Top with more catsup and bake in 350 degrees for 1 hour. Yield: 4 servings.

ROAST BEEF

1 pkg. onion soup
1 can mushroom soup

3 1/4 lb. beef

Place heavy duty foil in pan; sprinkle dry onion soup on bottom. Set meat on top of soup; pour mushroom soup over roast. Cook at 300 degrees for 4 hours. Yield: 4 to 6 servings.

BARBECUED RABBIT

1 rabbit
1 med. size onion, chopped
2 tbsp. vinegar
2 tbsp. brown sugar
3 tbsp. Worcestershire
1 tbsp. prepared mustard

1 c. water
dash chili powder
1/2 c. chopped celery
if desired, salt & pepper
1 c. ketchup
3 tbsp. butter, marg. or
bacon grease

Cook rabbit until tender. Take bone out. Put meat in baking dish. Add the following ingredients mixed together to form sauce. Pour this over the meat and bake for 45 minutes at 350 degrees. Serve in hamburger rolls.

CHICKEN SALAD

4 c. diced chicken or 1 hen
1 c. cucumber pickle, diced
mayonnaise or salad dressing

1 c. diced celery
4 eggs (boiled hard)
diced

Combine chicken, pickle and celery together. Add eggs. Moisten with mayonnaise or salad dressing. Serve on lettuce.

HAM (QUICK METHOD)

12 lb. ham

3 c. cold water

Preheat oven to 500 degrees. Place ham with skin side down on rack in roaster. Add 3 cups cold water. Cover, close vent in lid. Place in preheated oven. Bake 1 minute per pound, turn off heat. Do not open oven door. Allow ham to remain in oven 3 hours. Then reheat oven to 500 degrees after oven reaches temperature. Bake ham 1 minute per pound again. Turn off heat. Allow ham to remain in oven over night. Do not open oven door from the time ham is placed in until it is removed the following morning. Skin ham and use as desired.

BRAISED ROUND STEAK

1 lb. round steak
1 tsp. salt
1/4 c. flour

1/4 c. lard or dripping
1/4 c. water

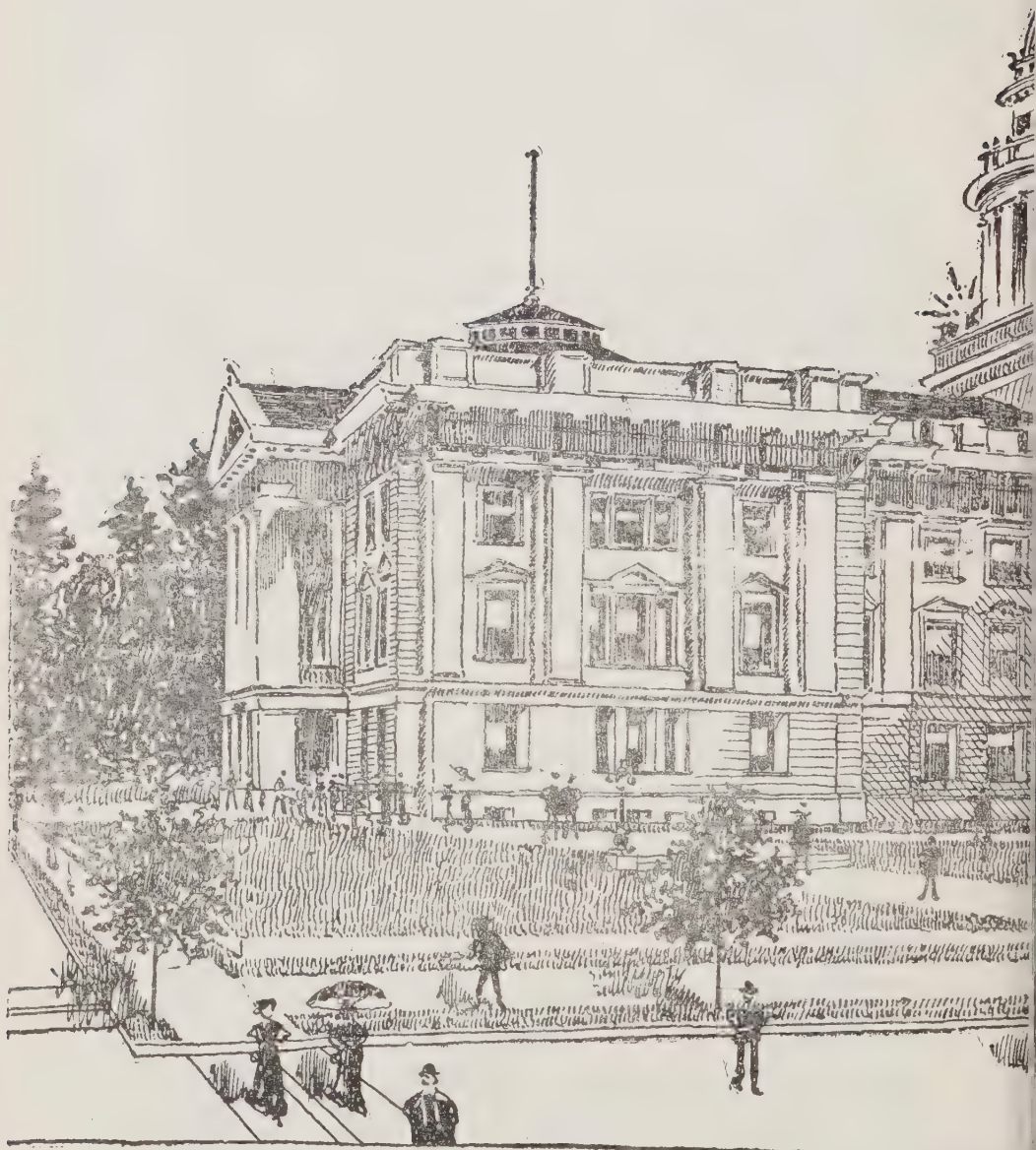
Salt and pepper tenderized steak. Roll in flour. Brown in lard. Add water and cook slowly about 1 1/2 hours. Thicken cooking liquid for gravy.

CHICKEN PIE

1 lg. hen
1/4 lb. butter
1 pt. flour

1 tbsp. shortening
1/2 c. water
black pepper & salt
to taste

Boil chicken until tender. Cut in shortening into flour, using water. Roll out crust and line baking dish. Put in a layer of chicken, some butter, broth, salt and pepper. Then another layer of the same. Until you have used all chicken and butter. Top with crust. Bake about 40 minutes very slow.



View of the Capitol as it would look if Enlarged
pointed by t

A detailed black and white sketch of the U.S. Capitol building in Washington, D.C. The drawing shows the main neoclassical structure with its columns and pediment, and a portion of the dome on the left. In the foreground, there is a grassy lawn with trees and a path. A vintage car and a horse-drawn carriage are visible on the street in the lower right corner.

ing to the Recommendation of the Committee Appointed by the Legislature of 1903.

HAMBURGER STROGANOFF

1 lb. hamburger meat
1 sm. onion
1 sm. bell pepper
1 can mushroom soup

1 carton sour cream
1 sm. jar pimento
1 can biscuits, 12

Brown hamburger meat, onion and bell pepper. Add mushroom soup, sour cream and pimento. Add biscuits to top and bake in oven at 450 degrees for 10 minutes.

BRUNSWICK STEW

1 1/2 lbs. beef (can use ground beef) 2 lbs. pork, fresh
5 lb. chicken

Cook well done, take chicken from bones. Cut all meat into small pieces, return meat to stock, salt and pepper to taste. Add 4 quarts of tomatoes, canned or fresh, 2 quarts corn, dash of red pepper, 1 cup catsup, cook slow for several hours. Stir often.

CORNERD BEEF SANDWICH SPREAD

4 tbsp. sharp cheese, grated
2 tbsp. mayonnaise
6 tbsp. chopped sweet pickles
1 tsp. prepared mustard

salt and pepper to taste
1/2 can cornerd beef
2 tsp. onions, finely
minced

Mix cheese and mayonnaise thoroughly blend until smooth and soft. Add remaining ingredients. Mix until all ingredients are well blended. Store in refrigerator. Makes 12 sandwiches.

CHICKEN CASSEROLE

1/2 c. chopped onions
1 can Swanson boned chicken
2 tbsp. oleo
1 c. egg noodles, cooked

1/2 c. sweet milk
1 sm. can green peas
1 can cream chicken soup

Cook noodles in salt water, pour off water. Put in cold water, mix ingredients and stir well. Cook 25 minutes at 350 degrees. Crumble 2 or 3 slices of bread in a pan with 2 tablespoons of melted butter. Let brown. Put on top of casserole. Cook 10 minutes longer.

HAMBURGER CASSEROLE

1 lg. onion
1 to 1 1/2 lbs. ground beef
1 can cream mushroom soup
1 lg. bell pepper
buttered bread crumbs

1 lg. pkg. noodles,
cooked & drained
2 cans cream chicken
soup

Brown onions and pepper in cooking oil. Add hamburger and cook until red color is gone from meat. Mix noodles and soup. Pour in baking dish. Cover with buttered bread crumbs and brown in moderate oven.

PORK CHOPS AND RICE

6 or 8 lean pork chops
1/2 c. rice
1 lg. can tomatoes

2 med. size onions
3/4 c. water
salt & pepper to taste

Brown pork chops on both sides. Add 3/4 cup water, tomatoes and rice. Slice onions and place on top of other ingredients. Salt and pepper to taste. Place lid on pan and cook at low heat for 25 or 30 minutes.

BARBECUE SPARERIBS

3 lbs. meaty spareribs
salt & pepper to taste

1/2 bottle Ann Page bar-
becue sauce (more may
be used if desired)

Cover spareribs with water and boil until tender. Put ribs in baking dish, cover with barbecue sauce and bake in slow oven until you think sauce has seasoned meat. Will serve about 6 good with baked potatoes and Waldorf salad.

SALMON LOAF

2 c. salmon
3 tbsp. flour
1 c. salmon liquid
with milk, salt and pepper
3 tbsp. fat or oil

2 tbsp. finely chopped
parsley
2 c. soft bread crumbs
1 egg

Drain salmon saving liquid. Make sauce. Heat fat or oil and blend in flour. Add enough milk to salmon, liquid to make 1 cup and stir until flour mixture. Cook until thick. Mix sauce with other ingredients. Pour in loaf pan. Bake in uncovered pan 350 degrees, half hour or until brown.

CELERY - SALMON LOAF

1 lb. can salmon	1/4 c. liquid from salmon
1 can cream celery soup	1 c. dry bread crumbs
2 beaten eggs	1/2 c. chopped onion
1 tbsp. lemon juice	

Drain 1 pound can salmon, mix with 1/4 cup liquid, 1 can soup, dry bread crumbs, eggs, onion and lemon juice. Pack into greased loaf pan. Bake at 375 degrees about 1 hour; cool 10 minutes. Turn onto platter. Sauce: Heat 1 can cream of celery soup mixed with 1/2 cup milk, 1 tablespoon minced parsley. Pour over loaf. Makes about 6 servings.

GOULASH

1 1/2 lb. ground beef	1 stick marg.
4 med. size onions	1 lg. can Franco American
1 # 2 can tomatoes	Spaghetti in tomato sauce
2 slices sharp cheese	with cheese

Melt margarine in large skillet or electric frying pan. Cook onions until done, then add ground beef, spaghetti, canned tomatoes, cheese, salt and pepper to taste. Mix well, cover, and let simmer for 3 hours, stirring occasionally to keep from sticking.

HAMBURGER & BAKED BEANS CASSEROLE

1 lb. hamburger	dash of pepper
1 c. finely chopped onions	1/2 c. catsup
1 tbsp. mustard	1 tsp. salt
med. can pork & beans	

Mix and then bake in 450 degree oven for 35 minutes.

MACARONI & CHICKEN CASSEROLE

1 8-oz. pkg. macaroni	1 can boned chicken
1 can asparagus tips or green peas	1 can cream chicken or cream mushroom soup
1/4 can water	buttered bread crumbs

Cook macaroni in boiling, salted water until tender. Drain. Combine macaroni, chicken, asparagus tips, soup and water. Turn into buttered 1 1/2 quart casserole. Top with buttered bread crumbs. Bake in 375 degree oven, 15 to 20 minutes.

GOOD HOLIDAY SALAD

1 bag sm. marshmallows
8-oz. pkg. cream cheese
sm. can crushed pineapple,
drained

2 can fruit cocktail,
drained
1 c. pecans

Mix cream cheese, pineapple and fruit cocktail. Add small marshmallows and nuts and mix well. Let chill. Serve on lettuce leaves.

5 CUP SALAD

1 c. orange sections
1 c. pineapple chunks
1 c. tiny marshmallows

1 c. flaked coconut
1 c. sour cream

Combine ingredients, refrigerate for several hours or overnight.
Yield: 6 servings.

WILTED LETTUCE SALAD

1/2 lb. leaf lettuce
3 green onions
4 slices bacon

1 tbsp. sugar
1/2 tsp. salt

Wash, drain thoroughly. Cut up lettuce. Place finely sliced onions over lettuce. Dice bacon and fry crisp. Add vinegar and equal amount of water to frying pan with bacon and fat and bring to a boil. Pour mixture over lettuce while hot. Cover and let stand 15 minutes before serving.

CRANBERRY SALAD

2 reg. or 1 family size package
Jello (or any flavor, red in
color)
2 c. boiling water (use only half
the water called for on Jello
pkg.)
2 oranges

1 med. size apple, diced
1 pkg. or 1 lb. fresh
cranberries washed
and drained
1 c. finely chopped nuts
1 1/2 c. sugar

Mix sugar with Jello. Using fine part of food grinder, first cranberries, then oranges. Combine ground ingredients with chopped nuts and diced apples and mix with Jello and chill until firm.

WALDORF SALAD

1 c. diced apples
1 c. seedless raisins
1 c. chopped nuts

1 c. chopped celery
3 tbsp. mayonnaise

Mix apples, raisins, nuts and celery. Add mayonnaise and serve on lettuce leaf.

POTATO SALAD

1 med. diced potatoes
1 hard boiled eggs, chopped
2 tbsp. mayonnaise
2 tsp. mustard
1 stalks chopped celery

1 green pepper, diced
5-6 chopped pickles
pickle juice
1 sm. onion, chopped

Boil potatoes until done, then mash. Add mayonnaise and mustard and stir until well mixed. Add all other diced and chopped ingredients. Mix until thoroughly blended and smooth. Then add enough pickle juice to make desired consistency.

PEPICO COLA SALAD

1 2 can crushed pineapple
1 pkg. cherry Jello
1/2 c. Cokes, any kind

1 pkg. lemon Jello
2 sm. cokes
fruit, any kind

Dissolve Jello in heated pineapple. Add Cokes, nuts, fruit and chill.

CARROT SLAW

1 head cabbage, shredded
1/2 c. mayonnaise
1/2 c. onion

4 carrots, cleaned, grated
1/4 c. milk

Combine cabbage and carrots, refrigerate. Mix remaining ingredients. Let stand in the refrigerator at least 20 minutes. Add salt and pepper to taste.

COTTAGE CHEESE SALAD

1 box lime Jello
1/2 c. can crushed pineapple
1/2 c. cottage cheese

10 marshmallows, chopped
3/4 c. boiling water
1 c. pecans, crushed

Mix Jello and hot water until dissolved. Add marshmallows and pineapple. Place in refrigerator and leave until almost thick. Then remove and add cottage cheese and nuts. Place back in refrigerator and when firm, cut into squares.

CRANBERRY SALAD

- | | |
|--------------------------------|---------------------------------|
| 1 pkg. cherry gelatin | 1 c. hot water |
| 1 c. sugar | 1 tbsp. lemon juice |
| 1 c. whole cranberries, cooked | 1 c. diced raw apple,
peeled |
| 1 c. drained crushed pineapple | |
| 1 c. chopped celery | |

Dissolve gelatin in hot water. Add sugar, lemon juice, and pineapple syrup. Stir to dissolve. Chill until partially set. Add remaining ingredients. Chill in oiled shallow dish or molds. Serves 8.

WALDORF SALAD

- | | |
|----------------------|-------------------------|
| 1 pkg. lime Jello | 1 c. boiling water |
| 2 tbsp. lemon juice | 1 c. ginger ale |
| 1 c. raw apples, red | 1/2 c. celery, few nuts |

Dissolve Jello in water, add Ginger ale, chill. Cut apples and celery (dice) and add.

5 CUP SALAD

- | | |
|--------------------------|---|
| 1 c. sm. marshmallows | 1 c. drained crushed
pineapple |
| 1 c. sour cream | 1 c. drained mandarin
orange sections (sm.
can) |
| 1 c. angel flake coconut | |

Mix all ingredients, chill. Add maraschino cherries to top for color.

FRUIT SALAD

- | | |
|-----------------|----------------------|
| 1 can pineapple | 4 apples |
| 3 bananas | 1/4 lb. marshmallows |
| 3 oranges | salad dressing |

Drain and dice pineapple. Dice other fruit and cut marshmallows. Mix all ingredients and combine. Add cream dressing.

AMBROSIA SALAD

- | | |
|------------------------|--------------------------|
| 1 c. mandarin oranges | 1 c. pineapple chunks |
| 1 c. tiny marshmallows | 1 c. angel flake coconut |
| 1 c. sour cream | |

Drain fruit. Add coconut and marshmallows. Mix with sour cream.

DEVILED CLAMS

dozen medium clams, round, save shells	1 stalk celery, finely cut
teaspoon chopped parsley	3 onions, finely cut
teaspoon celery salt or seed	$\frac{1}{2}$ teaspoon thyme
salt and pepper to taste	$1\frac{1}{2}$ loaves bread (crust removed)

Break bread into small pieces. Fry onions and celery until tender. Add to bread with seasonings. Mix thoroughly. Add ground clams. Mix well. Add enough clam liquor to enable firm but not too tight packing into greased clam shells. Sprinkle surface with cracker crumbs. Fry top-side down in hot deep fat until brown.

CLAM AU GRATIN

1 pint clams	$1\frac{1}{4}$ cups clam liquor and milk
$\frac{1}{4}$ cup butter or other fat	1 cup cooked elbow macaroni
1 cup soft bread crumbs	1 cup grated cheddar cheese
teaspoon salt	dash pepper
eggs, beaten	

Drain clams and save liquor. Chop. Scald liquor; add butter, macaroni, crumbs, cheese, seasonings, and clams; mix well. Blend in egg. Place in a well-greased 1-quart casserole. Bake in a moderate oven, 350 degrees, about 45 minutes or until firm. Serves 6.

STUFFED CLAMS

dozen large shell clams	$\frac{3}{4}$ cup chopped onion
14-ounce can mushrooms, drained and chopped	$\frac{1}{4}$ cup butter or other fat, melted
2 tablespoons flour	1 teaspoon salt
dash pepper	2 tablespoons butter or other fat, melted
$\frac{1}{2}$ cup dry bread crumbs	

Shuck clams. Chop. Wash shells thoroughly. Cook onion and mushrooms in butter until tender. Blend in flour and seasonings. Add clams and cook until thick, stirring constantly. Fill well greased clam shells. Combine butter and crumbs; sprinkle over top of each shell. Bake in hot oven, 400 degrees, for 10 minutes or until brown. Serves 6.

TUNA AND MACARONI SALAD

- | | |
|--|-----------------------------------|
| 1 7-ounce package elbow or shell macaroni | 5 tablespoons mayonnaise |
| 1 teaspoon salt | 1 teaspoon celery seed |
| 1 cup celery | black or white pepper to taste |
| 3 hard boiled eggs | 1 6½-ounce can of light meat tuna |
| 1 large onion | paprika |
| 1 sweet pepper (half red makes a prettier salad) | |

Boil macaroni for 18 minutes in 3 quarts of water with salt. Drain in colander. Rinse with cool water. Drain while cutting up celery, eggs, onion, pepper, celery seed, pepper and mayonnaise. Mix together ingredients and tuna. Taste thoroughly. Sprinkle with paprika. Chill before serving if desired. This dish is delicious chilled overnight.

TUNA WALDORF SALAD

- | | |
|-----------------------------|-------------------------------|
| 1 red apple, chopped | 1 tablespoon chopped pickle |
| 1 tablespoon lemon juice | ½ cup chopped, cooked carrots |
| 1 7-ounce can tuna, drained | 1/8 teaspoon salt |
| 1 cup green peas, cooked | 2/3 cup mayonnaise |

Sprinkle apple with lemon juice. Combine remaining ingredients. Taste together with apple. Chill. Serves 4 to 6.

SCALLOPED TUNA AND POTATOES

- | | |
|--------------------------|-----------------------------|
| 5 cooked potatoes | 1 can condensed celery soup |
| 1 7-ounce can tuna | paprika |
| 1 tablespoon diced onion | |

Slice potatoes and flake tuna. Fill greased casserole with alternate layers of potatoes, tuna, onion, and celery soup until all are used. Pour oil from top over mixture and sprinkle with paprika. Bake in hot oven (425 degrees) about 30 minutes. Serves 6. Salmon, shrimp, oysters, or clams may be used instead of tuna.

CRAB IMPERIAL

1 pound crabmeat	2 hard boiled eggs, finely minced
1/4 cup mayonnaise	
1 tablespoon light prepared mustard	1/2 teaspoon Worcestershire sauce
1/2 teaspoon cayenne	salt and white pepper to taste
	1 tablespoon lemon juice

Thoroughly mix together all ingredients. Put into crab shells or casserole. Cover with buttered crumbs and brown in oven.

CRABMEAT A LA NOME

2/3 cups canned or fresh crabmeat	1 egg yolk, beaten
1/2 teaspoon salt	1/2 cup heavy cream
1 slice bread	1/8 teaspoon pepper
1 cup soft bread crumbs	3 tablespoons melted butter
1/2 cup parsley	1 tablespoon melted butter

Flake crabmeat, combine with next four ingredients. Brush bread slices on one side with 3 tablespoons melted butter, then saute on buttered side in skillet until golden brown. Or, place in a greased baking pan, unbuttered side up. Heap crabmeat mixture on top of bread. Sprinkle with bread crumbs combined with 1 tablespoon melted butter, and bake in moderately hot oven of 400 degrees for 10 minutes. Garnish with parsley. Makes 6 servings.

FRIED SOFT SHELL CRABS

1/2 cups milk	2 teaspoons salt
1/2 teaspoon pepper	1/2 cup flour

Wash crab in cold water. Remove feathery substances, sand bag, and rostrum. Dry well. Soak crab in seasoned milk for 15 minutes; roll in flour. Coat with shortening and fry until crisp and brown. Drain on absorbent paper. Serve with tartar sauce. (Deep fat temperature: 370 degrees for 6 or 7 minutes.)

CLAM CHOWDER (MANHATTAN)

1 quart clams	4 tablespoons Worcestershire
8 medium potatoes	sauce
8 medium onions	1 teaspoon hot pepper sauce
2 cans tomato paste	4 tablespoons bacon drippings
½ bottle catsup	salt and pepper to taste

Grind clams, potatoes, and onions in food chopper. Put in heavy pot and cover with water. Cook over low heat until potatoes are soft, stirring frequently to keep from sticking. Add bacon drippings, tomato paste, catsup, Worcestershire Sauce and hot sauce. Add enough water to make one gallon of chowder. Add salt and pepper. Simmer about 1 hour, stirring occasionally. This recipe makes a very thick chowder. More water may be added if desired. Serve piping hot with crackers.

BAKED CLAM CHOWDER PATTIES

2 cups left over clam chowder	½ cup self rising flour
1 egg	

Drain excess liquid from chowder and mash potatoes thoroughly. Add flour and egg. Drop in patties on greased baking sheet. Bake for 20 minutes, or until light brown at 500 degrees. Makes about 20 patties. Patties may be topped with salad dressing or tomato ketchup.

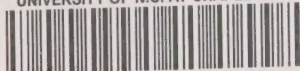
CLAM FRITTERS

1 small can minced clams, including liquid	1 cup flour
salt and pepper to taste	1 beaten egg

Combine ingredients in medium sized mixing bowl. Blend well. Fry in hot, lightly greased skillet. Note: If batter is too thick, thin with a few teaspoons of skim milk. Variations: Oysters or scallops may be used in place of clams. Fresh diced clams may also be used.

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